

Glycemic behavior of Yellow Peachpalm flour (*Bactris gasipaes* Kunth. Var. *Gasipaes* Henderson) in diabetic and non-diabetic Wistar rats. Gilberto Simeone Henriques, Cristiane Viera Helm, Maria Lúcia Ferreira Simeone – Nutrition School – UFMG, Av. Alfredo Balena, 190 – Belo Horizonte – MG. EMBRAPA CNFP and CNPMS.

The peachpalm (*Bactris gasipaes* Kunth. var. *Gasipaes* Henderson) is a forest product, which flour has been extracted experimentally as key raw material for the production of foods with low glycemic load. The objective of this study was to observe the behavior of the glycemimic curve in diabetic and nondiabetic rats submitted to a diet containing yellow peach flour. Twenty eight Wistar rats were divided into 4 groups - 1) Non-diabetic casein, 2) Diabetic casein, 3) Non-diabetic peach and 4) Diabetic peach. Two groups were induced to diabetes with streptozotocin and those with blood glucose greater than 120mg/dL were considered diabetic. All animals had their blood glucose monitored weekly at 0, 5, 15, 30, 60, 90 and 120 minutes after 12 hours fasting and increments under glycemimic curve area was taken. Results: Rats fed the peach palm flour had increments slower and significantly less than control animals ($p < 0,01$). This effect is most pronounced between five and thirty minutes of evaluation and was most pronounced in non-diabetic animals compared to diabetic ones, but final glucose concentration was significantly lower (20%) than that obtained in animals fed casein diet ($p < 0.05$). It was found that animals fed with peach palm flour slow down their glycemimic curves, whether they were diabetic or not. Conclusion: This food product, incorporated into the diet as source of dietetic fiber, shown to be of great value reducing significantly blood glucose both in initial and final point, reducing ranges in glucose values, which may be of interest to diabetic subjects.